

REPUBLIC CHOPHOUSE

STARTERS

BEEF KABOBS

Skewers of Asian-marinated tenderloin with bell peppers and onion, gochujang and scallion 23

MUSSELS

Steamed in beer-tomato broth with chorizo, pepperoncini, and fresh cilantro 18

SPICY ROCK SHRIMP

Tempura fried, sriracha aioli and sesame 21

SHRIMP COCKTAIL

4 colossal shrimp with cocktail sauce and lemon 22

TUNA TARTARE *

Raw ahi tossed in orange-gochujang with avocado and cilantro-lime crème fraîche; baked sesame seed wontons 23

BRUSCHETTA

Tomato and basil bruschetta on toast points with balsamic reduction 14

BACON WRAPPED SEA SCALLOPS *

2 sea scallops, Applewood smoked bacon, and spinach-bacon cream 32

OYSTERS ON THE HALF SHELL *

Fresh and seasonal variety of oysters, Rockefeller ‘em if you’d like 6 for 27

CALAMARI

Lightly breaded and fried crispy with a trio of sauces; garlic aioli, red pepper sweet and sour, and horseradish sour cream 18

OCTOPUS

Calabrian chile & citrus marinated octopus with sunchoke puree and roasted pepper romesco 29

SOUPS & SALADS

CHOP

Field greens, cucumber, shredded carrot, tomato, and onion 6

CAPRESE

Fresh mozzarella dredged in basil vinaigrette, heirloom tomato and balsamic reduction 11

CAESAR *

Romaine, hard-boiled egg, croûtons and Parmesan; topped with anchovies 9

WEDGE

Iceberg, tomato, bacon, bleu cheese crumbles and dressing 9

FRENCH ONION

Caramelized onions, marsala-thyme beef broth and melted Gruyere croûton 8

TOMATO BASIL BISQUE

Fresh tomato, basil and Parmesan in heavy cream, accented with balsamic reduction 7

STEAKS & CHOPS

ALL STEAKS AND CHOPS ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

NEW YORK STRIP * 14 oz. 56

BONELESS RIB-EYE * 14 oz. 56

COWBOY RIB-EYE, BONE-IN * 20 oz. 69

PETITE TENDERLOIN FILET * 6 oz. 47

TENDERLOIN FILET * 8 oz. 56

LAMB RIB CHOPS * 58
6 Bones, Australian

PORK CHOP, BONE-IN * 38
20 oz. Berkshire

RESERVE CUTS

KANSAS CITY STRIP * 16 oz. prime, dry aged 30 days 79

BONE-IN RIB-EYE * 22 oz. prime, dry aged 30 days 88

JAPANESE A5 WAGYU TENDERLOIN * 4 oz. 135

VEAL CHOP * 14 oz. bone-in 89

SAUCE

Bearnaise +3
Au Jus +2
Bordelaise +5
Cognac Cream +5
Hollandaise +2
Garlic-Chive Butter +5

SEASON

Blackened +3
Cajun +3
Charred
Peppercorn Crust +3
Kosher Salt +1
Gorgonzola Crust +6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Steaks & chops cooked rare or medium rare are considered undercooked. Oysters and tuna tartare are served raw, and are considered undercooked.

SURF ADDITIONS

ADD OUR OCEAN-FRESH SEAFOOD TO ANY STEAK OR CHOP. MAKE IT SURF & TURF OR SHARE IT WITH A FRIEND.

| LOBSTER | ALASKAN KING CRAB | SCALLOPS * |
|----------------------------------|---------------------------------|---|
| 8oz. cold water Maine tail 53 | 2 legs with drawn butter 110 | 2 pan seared sea scallops with drawn butter 28 |

SEAFOOD

ALL CHEF COMPOSITIONS & SEAFOOD ARE SERVED WITH A CHOP SALAD OR TOMATO BASIL BISQUE.

SALMON *
8 oz. grilled Norwegian salmon with
orange marmalade and crispy leeks 36

TUNA *
6 oz. sashimi-grade ahi rubbed with
Cajun spices and pan-blackened;
sweet soy glaze 38

SCALLOPS *
Sriracha-lime glazed scallops with spicy soy
ground pork, cabbage, and rice 53

LOBSTER
8 oz. cold water Maine tail 58
20 oz. cold water Maine tail 140

SEA-BASS
8 oz. pan-seared miso and soy marinated
sea bass over lemon ginger sticky rice 47

ALASKAN KING CRAB
4 colossal legs served with drawn butter 225

CHEF COMPOSITIONS

GARLIC BUTTERED TENDERLOIN *
8 oz. tenderloin grilled as you like; topped with roasted
garlic compound butter and herb gremolata 63

BLEU CHEESE & MUSTARD RIB-EYE *
14 oz. boneless rib eye smothered with bleu cheese;
bleu cheese and dijon mustard pan sauce 60

MOROCCAN LAMB CHOPS *
6 bones Australian lamb in Moroccan spices; cilantro-
lime crème fraîche 61

AGAVE MUSTARD PORK *
20 oz. bone in pork glazed with agave mustard
over white rice with charred onions
and jalapeños 42

WILD MUSHROOM RAVIOLI
Pillows stuffed with wild mushrooms; sherry
cream sauce and truffle oil 30

JERK CHICKEN
Slow-roasted half chicken marinated in
Jamaican spices. Served with dirty rice &
pickled carrots 28

SIDES FOR TWO

GOUDA MAC & CHEESE
Cavatappi macaroni; smoked Gouda cheese sauce 12

BAKED POTATO
Your choice - add cheddar, bacon, sour cream
and/or green onion 10

**GARLIC OR CHEESY GARLIC MASHED
POTATOES**
Add melted cheddar if you like 10

SAUTEED WILD MUSHROOMS
Crimini, button, shiitake and oyster
mushrooms, sautéed in butter and garlic 11

ASPARAGUS
Sautéed with olive oil and sea salt 13

SAUTEED OR CREAMED SPINACH
Baby spinach sautéed with olive oil and garlic.
Your choice - add cream and Parmesan 9

TRUFFLE & PARMESAN STEAK FRIES
Thick cut steak fries with shaved
Parmesan and white truffle oil 13

FRIED BRUSSEL SPROUTS
Fresh Brussel sprouts seethed tender, tossed with
Parmesan and white truffle oil 13

STEAK FRIES
Thick cut crispy steak fries 10

We are happy to accommodate special dietary restrictions and sensitivities. Please inform your server of any concerns you may have.

REPUBLIC CHOPHOUSE LOVES PARTIES, MEETINGS & CORPORATE EVENTS

With private dining rooms and beautiful spaces abound, we can accommodate groups of all sizes. Whether it's a rehearsal dinner, cocktails and hors d'oeuvres or a business meeting; we will delight you with our unique hospitality and creative menu options to suit any budget.

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